# Stella Artois

**Availability:**
Nationwide in the U.S. and in more than 80 countries worldwide.

**Beer Category/Style:**
High-End European Import/Classic Belgian Lager

**Taste Profile:**
Stella Artois is a classic Belgian lager, golden in color with exceptional clarity and a spicy hop character.

**Ingredients/Brewing:**
Stella Artois is brewed using only the finest natural ingredients – water, barley malt, hops, non-malted grains and Stella Artois' unique yeast strain – a much-cherished secret that has been kept throughout the years. Stella Artois contains 5.2 percent alcohol by volume (ABV).

**Packaging:**
Stella Artois is available on draught as well as in 11.2- and 22.4-ounce single-serve bottles.

**How to Serve:**
Stella Artois should be served between 36 and 38 degrees Fahrenheit using the 9-Step Belgian Pouring Ritual.

In Belgium, every beer has its own unique glass designed to highlight the brand's special flavor, and Stella Artois is no exception. The Stella Artois chalice is designed to ensure that the head foams perfectly and the aroma is preserved.

Stella Artois' crisp, refreshing flavor pairs well with intensely flavored Thai, Asian Fusion and Indian dishes such as curries. The bitterness also helps cut through cream sauces in pastas and contrasts the creaminess of flavorful semi-soft cheeses such as Havarti, Morbier and artisanal cheddars.

**Interesting Facts:**
Stella Artois’ roots trace back to the Den Hoorn brewing enterprise in 1366, in the Belgian city of Leuven. It was originally brewed as a special holiday beer and christened Stella, which is Latin for “star.” The beer was so well received that it became available year round.

In 1717, Master Brewer Sebastian Artois purchased the brewery and changed its name to Artois. A protected historical site, the modern Stella Artois brewery, still located in Leuven, was constructed in 2004.

**Further information:**
www.stellaartois.com

###